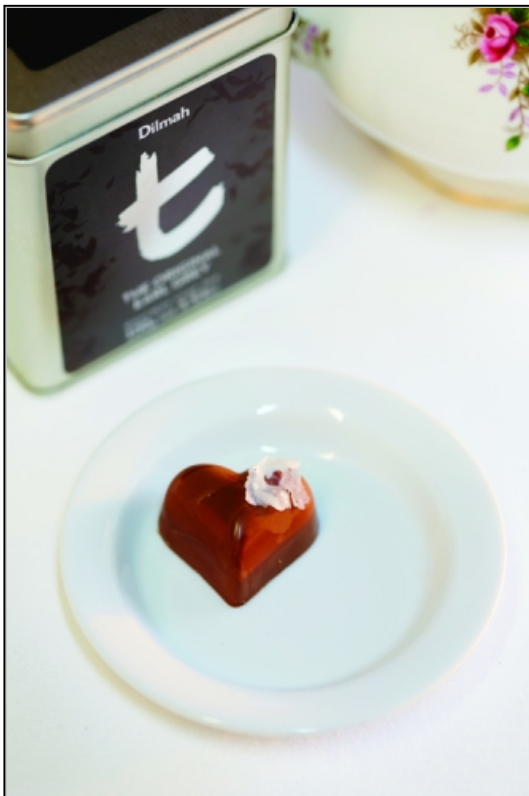


LAVENDER AND EARL GREY TEA PRALINE, MILK SKIN TULLE



0 made it | 0 reviews



Glen Kirtley



Bree Stafford.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



t-Series The Original
Earl Grey

Ingredients



LAVENDER AND EARL GREY TEA PRALINE, MILK SKIN TULLE

Lavender and Earl Grey Ganache

- 240ml cream
- 4g vanilla beans
- 60g glucose
- 67g butter
- 368ml milk chocolate
- 1g salt
- 2 lavender flowers
- 30g Dilmah The Original Earl Grey, tea leaves

Milk Skin Tulle Ganache

- 250 ml milk

Methods and Directions

LAVENDER AND EARL GREY TEA PRALINE, MILK SKIN TULLE

Lavender and Earl Grey Ganache

- Place cream, vanilla, lavender and Earl Grey tea leaves in a pot. Bring it to a boil.
- Pour over chocolate and sit for 3 minutes.
- Whisk to combine at 32C then add butter and mix with stick blender.
- Pipe into chocolate shells then seal with more chocolate.

Milk Skin Tulle Ganache

- Heat milk in a pan. Allow to cool and form a skin.
- Place baking paper over the milk then raise to remove the skin.
- Dehydrate in the oven at 80C.